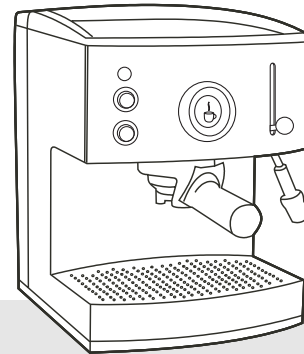


morphy richards®

## Pump espresso coffee maker



Please read and keep these instructions



getting the best from your  
new coffee maker

- **Safety first**

*Caution must be used when handling hot water, coffee or steam.*

- **Run water through your machine before first use**

*It is important to run water through your coffee maker in order to rinse the machine. You can also run water through to warm your coffee machine.*

- **Descale as appropriate for the hardness of the water in your area**

*It is important to descale as the performance of your coffee maker may be impaired by limescale and other impurities in the water supply.*

**2year**  
guarantee

CE

[www.morphyrichards.com](http://www.morphyrichards.com)

## Important safety instructions

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

**WARNING: Danger to the person!**

IMPORTANT: Damage to the appliance!

In addition we offer the following safety advice.

### Location

- Remove all the packaging and retain for future reference.
- Ensure the coffee maker is used on a firm, flat surface.
- Do not use the coffee maker outdoors or in a bathroom.
- Do not place the coffee maker on a highly polished wooden surface as damage may occur to the surface.
- Do not place the coffee maker on or near hot surfaces such as a hot plate or radiant rings or near a naked flame.
- **WARNING: Do not place the coffee maker onto a metal tray or metal surface whilst in use.**
- Do not lift the coffee maker by gripping the water reservoir. Hold the body of the coffee maker.

### Children

- Children do not understand the dangers associated with operating electrical appliances. Never allow children to use this appliance.

### Personal safety

- Disconnect the coffee maker from the mains supply when filling, cleaning or not in use.
- If the unit stops producing coffee, unplug and see cleaning instructions page 7.

- Keep the outside of the coffee maker area clean and dry at all times.
- Do not touch hot surfaces. Always use handles or knobs.
- Do not touch metal parts until the unit has cooled.
- **WARNING: Do not immerse the coffee maker itself in water and always ensure the electrical connections are kept dry.**
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Ring the helpline number for advice on examination and repair.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- Do not use abrasive cleaners on the outside of the coffee maker, they may scratch the surface. Clean only with a soft damp cloth.
- Do not use the coffee maker for anything other than its intended purpose.
- Caution must be used when handling hot water, coffee or steam.

### Product safety

- Never use warm or hot water to fill the water reservoir.
- Do not overfill the water reservoir.
- Operate the appliance only with the drip tray in place.

### Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

### Choice of coffee

- Choose a finely ground espresso coffee to use with this machine.  
Note: Avoid blends that are very powdery. When the coffee is too finely ground it may block the filter.

## Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating current).

For appliances with fitted plug. If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

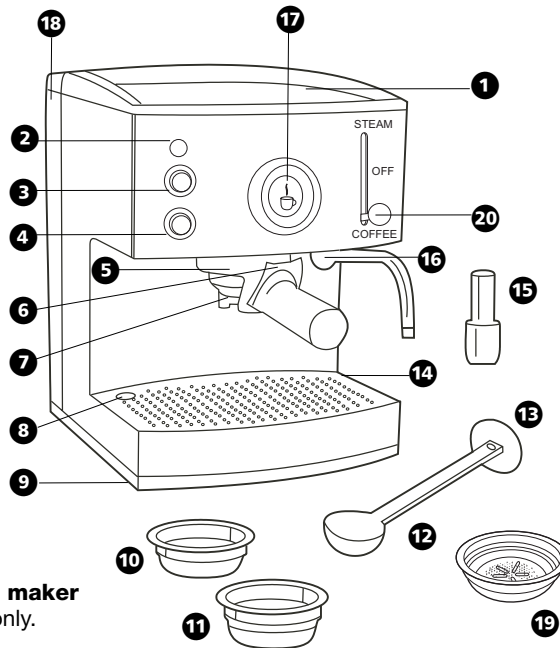
**WARNING : The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.**

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

**WARNING: This appliance must be earthed.**

## Features

- 1 Warming plate
- 2 Power light
- 3 Hot water/steam selector
- 4 On/off switch
- 5 Brewing head
- 6 Filter lock
- 7 Filter holder
- 8 Drip tray water level indicator
- 9 Non slip rubber feet
- 10 1 cup filter
- 11 2 cup filter
- 12 Measuring spoon
- 13 Compactor
- 14 Removable drip tray
- 15 Froth attachment
- 16 Steam nozzle
- 17 Display
- 18 1.7L removable water reservoir
- 19 Pod filter
- 20 Coffee or steam lever



**The first time you use your coffee maker**  
Operate the coffee maker with water only.

## Before first use

Before using your coffee maker for the first time or if you have not used it for some time, rinse the machine by running water through. Follow the procedure for making espresso coffee overleaf, without coffee in the filter holder.

For best results before making your espresso/cappuccino the cups should be warmed. This can be done on the warming plate but please note that this may take up to 20 minutes depending upon the type of cup used.

## Espresso operation

### Filling the water reservoir

- 1 Remove to fill the water reservoir, **A** slide the water tank upwards using the handle. Open the lid of the water reservoir **18** by pulling up and sliding backwards.  
IMPORTANT: Do not overfill or carry with the handle when full.
- 2 Fill the water reservoir **18** using cold tap water, 1.7 litres maximum. **B**
- 3 Replace the water reservoir by sliding it back into place. **C**

### Using with ground coffee

Ensure the coffee/steam lever **20** is in the off position.

- 1 Plug the unit into the power outlet.
- 2 Switch the unit on by pressing the on/off switch **4**. The blue 'power light' **2** and the display **17** will illuminate.
- 3 Pre-heat your coffee cups by placing them upside down on the warming plate **1**.

Note: This machine is designed for use with espresso or cappuccino cups only. The coffee will emerge much weaker if larger cups are used.

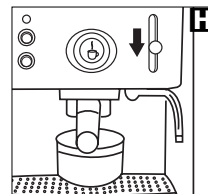
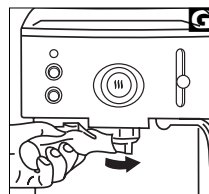
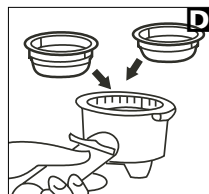
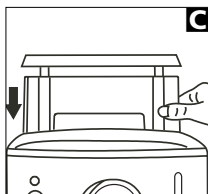
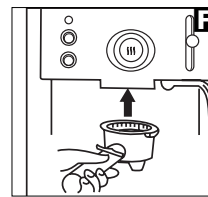
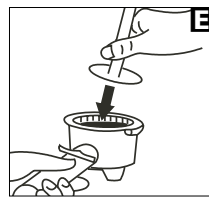
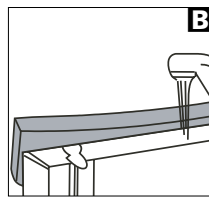
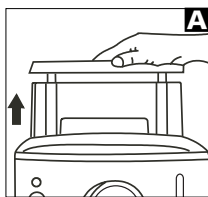
- 4 Select the required filter **10** for 1 cup or **11** for 2 cups and place in the filter holder **7**. **D**

Note: The 1 and 2 cup filters have many inlet holes and a single outlet hole.

- 5 Using your measuring spoon **12** supplied, place one or two measures of ground coffee into the filter, depending on filter choice. With the other end of the measuring spoon, use the compactor **13** to tamp down the coffee. **E**

IMPORTANT: Be sure not to overfill the filter with too much coffee, and wipe around the edge of the filter to remove any coffee grounds.

- 6 Place the filter holder **7** on the brewing head **5** and position the handle so it points to the left. **F**
  - Ensure the filter holder is flat against the brewing head and turn the handle towards the right **G** as far as it will go.
- 7 Place 1 or 2 pre-heated cups below the holes in the filter holder **I** and **J**. When the coffee maker is at the correct temperature the ☕ sign will be displayed.
- 8 Move the lever down to the coffee setting. You will hear the machine make a pumping noise, this is normal.
- 9 Once the cups are filled to the desired level, pull the lever to the off position. Water will still filter through for approximately 8 seconds after the machine has been turned off.
- 10 Carefully remove the filter holder by turning the handle **slowly** to the left.



**11** To remove the used coffee grounds from the filter, push the filter lock **6** forward over the edge of the filter and turn the filter holder upside down. Gently tap out the coffee. **J**

**12** Once the ☕ sign shows, your machine is ready to make the next espresso.

Note: It is normal for the symbols on the display to cycle on and off during the water heat up process.

### Using with the coffee pods

**1** Select the pod filter **19** and place in the filter holder **7**. **K**

**2** Remove the espresso pod from the packaging. **L**

**3** Place the coffee pod in the filter **19**. Ensure that the flap is placed inside the filter. **M**

**4** Place the filter holder **7** on the brewing head **5** and position the handle so it points left. Ensure the filter holder is flat against the brewing head and turn the handle towards the right **N** as far as it will go.

**5** Place a pre-heated cup below the holes in the filter holder. **O**

Note: One coffee pod has the measured amount of coffee for one single espresso. When the coffee is at the correct temperature the ☕ sign will be displayed.

**6** Move the lever down to the coffee setting. You will hear the machine making a pumping noise, this is normal.

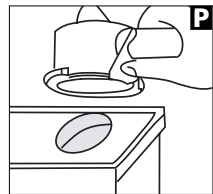
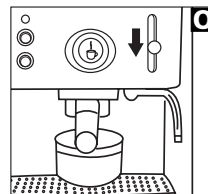
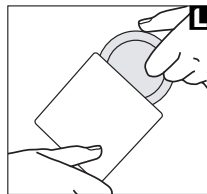
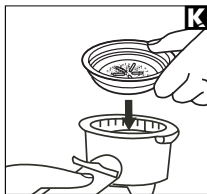
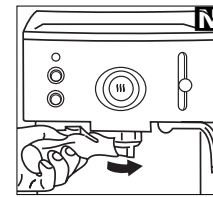
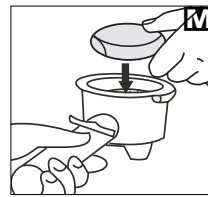
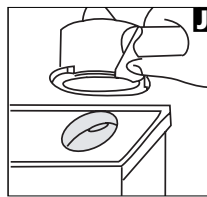
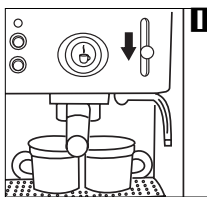
**7** Once the cup is nearly filled to the desired level, move the lever back to the off position. Water will filter through for approximately 8 seconds after the machine has been turned off.

**8** Remove by turning the filter holder **slowly** to the left.

**9** To remove the pod from the filter, push the filter lock **6** forward over the edge of the filter and turn the filter holder upside down. **P**

**10** Once the ☕ sign shows, your machine is ready to make the next espresso.

Note: It is normal for the symbols on the display to cycle on and off during the water heat up process.



## Steam function

The froth attachment makes it easy to produce frothy milk for cappuccino.

Ensure the coffee/steam lever is in the off position.


**1** Before using the steam nozzle, remove the filter holder.

**2** Attach the froth attachment **15** to the end of the steam nozzle **16**. **Q**

**IMPORTANT:** For the froth enhancing attachment to work you must ensure that it is pushed firmly onto the steam nozzle.

**3** Fill the water reservoir with cold tap water.

**4** Swing the steam nozzle with the froth attachment to the side of the machine.

**5** Press the steam button **5** when the unit is ready to make steam, the  sign shows. This sign will flash on the display until the machine reaches the correct temperature to make steam when it becomes fixed.

**6** Pour cold milk into a suitable jug. Use approximately 100ml for each cappuccino.

**Note:** For best results we recommend to use refrigerated milk and a stainless steel jug that is well chilled.

**7** Hold the jug under the steam nozzle so that the head of the froth attachment is immersed in milk and push the lever up to the steam setting. **R** You will hear the machine making a pumping noise, this is normal.

**IMPORTANT:** Do not allow the tip of the nozzle to touch the bottom of the jug because this could obstruct the passage of steam.

**8** Once the froth has been produced push the lever down to the off position and remove the jug.

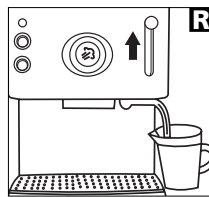
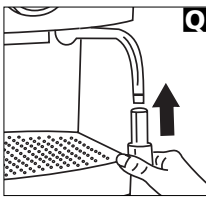
**Note:** Do not be alarmed by the escaping steam from the base.

**Note:** It is normal to hear a pumping sound when switching from steam mode to coffee mode or hot water mode.

The milk is ready as soon as it forms a soft, thick layer of foam on the top. If the milk starts to make large popping bubbles, you have boiled the milk and it will therefore not froth. If this happens replace with chilled milk. Do not boil the milk.




## Frothing tips

- For best results use fresh, cold milk from the refrigerator.
- Skimmed milk or fat reduced milk will make frothing easier.




## Hot water drinks

You may want to top up your espresso with hot water for a longer drink or to make other hot water drinks such as tea or instant soups using the steam nozzle.

- 1 Ensure the unit is cold before removing the froth attachment from the steam nozzle.
- 2 Press the steam/hot water button.  The display shows the  icon flashing.
- 3 Follow the 'steam function' instruction, push the lever up to the steam/hot water function .

Note: You will hear the machine making a pumping noise, this is normal.

- 4 The symbol  will show on the digital display as water is dispensed through the steam nozzle.
- 5 Once the water has reached the desired level, push the lever down to the off position.

Note: It is normal for the symbols on the display to cycle on and off during the water heat up process.

## Preheating coffee maker


To make hotter coffee and to warm your coffee cups you may preheat your machine. This can be achieved by following the 'espresso operation' by passing hot water through the coffee maker but without using coffee.

Cups should be placed upside down on the warming plate. Please note that this may take up to 20 minutes depending upon the type of cup used.

## Cleaning and maintenance

You must clean the steam nozzle and froth attachment immediately after each use.

- 1 Simply wipe the steam nozzle, warming plate and exterior with a clean, damp cloth. Do not use any abrasives or metal scourers as this will damage the finish on the unit.

Briefly push the lever to the  steam setting to clear any remaining milk out of the steam nozzle.

**WARNING: Steam from the nozzle is extremely hot and can scald.**

- 2 Place the froth attachment under warm running water to remove excess milk. **IMPORTANT:** Never wash your coffee machine accessories in a dishwasher.

- 3 The filters, filter holder and water reservoir should be washed after each use by rinsing them under water. To assist in keeping the filters clean we recommend you periodically run the machine with the filter in place, without coffee, using water only.

Should the holes in the filters become blocked with coffee granules use a fine bristled brush.

When your coffee maker is not being used, we recommend that you do not leave the filter holder attached to the machine as this will reduce the life of the gasket.

## Descaling

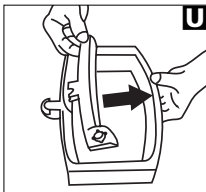
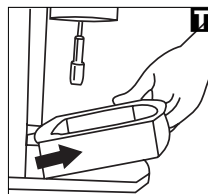
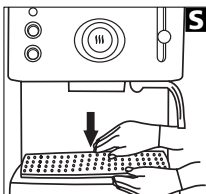
- If you live in a hard water area, we recommend that your coffee maker is descaled at regular intervals, e.g. every 2-3 months. In areas of moderately hard water you should descale every 6 months.
- If the water filters through more slowly than usual, it is a sign that descaling is necessary.
- We recommend you use proprietary liquid descaler which is especially made for coffee makers and plastic kettles. Follow the instructions on the bottle or sachet, and then operate the coffee maker with just water 3 times before making coffee.
- Do not use kettle descaler unless the packet specifically states it is suitable for coffee makers.

Note: The permanent filters should not be used during descaling.

## Drip tray

- 1** The water level indicator **8** appears through the grid to indicate that the drip tray is full.
- 2** Remove the grid of the drip tray by placing fingers in the two holes in the centre of the drip tray and lift off. **S** This must be done regularly or as soon as the red water level indicator appears through the grid.
- 3** Lift the front of the drip tray up and slide it out. **T**
- 4** Lift off the plastic lining of the drip tray. **U** Clean the drip tray and its grid with water and a little washing up liquid, rinse and dry.
- 5** Reverse the procedure to reassemble.

Note: Ensure that when you are replacing the drip tray that the plastic lining is in the correct position.





## Helpline

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If you have any difficulty with your appliance, do not hesitate to call us. We are more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product
- Model number and serial number as shown on the underside of the appliance.



## Display guide



- <FLASHING>  
Warming up to make coffee or hot water



- Ready to make coffee  
or making coffee (lever down)



- <FLASHING>  
Warming up to make steam



- Ready to make steam  
or making steam (lever up)



- Making hot water (lever up)



Morphy Richards products are intended for household use only.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

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